

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 2/19/2015 **Business ID:** 105456FE
Business: SAKURA

7474 NEIMAN
 SHAWNEE, KS 66203

Inspection: 31002297
Store ID:
Phone: 9139626361
Inspector: KDA31
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|-------------------------|
| 02/19/15 | 12:55 PM | 02:10 PM | 1:15 | 0:03 | 1:18 | 0 | inspection |
| 02/19/15 | 02:10 PM | 02:25 PM | 0:15 | 0:15 | 0:30 | 0 | Travel time to domicile |
| Total: | | | 1:30 | 0:18 | 1:48 | 0 | |

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print Lic. Insp. No

Priority(P) Violations 2 Priority foundation(Pf) Violations 3

Certified Manager on Staff Address Verified p Actual Sq. Ft. 0

Certified Manager Present

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R

Employee Health

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y N O A C R

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use

Y N O A C R
.. p p p

Fail Notes | 2-401.11 *EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result.*
[Food employee was eating in the back food prep area. COS, educate PIC no eat or drinking in the food prep area.]

5. No discharge from eyes, nose and mouth.

..

Preventing Contamination by Hands

6. Hands clean and properly washed.

Y N O A C R
..

7. No bare hand contact with RTE foods or approved alternate method properly followed.

..

8. Adequate handwashing facilities supplied and accessible.

.. p p ..

Fail Notes | 5-205.11(B) *Pf - A HANDWASHING SINK may not be used for purposes other than handwashing.*
[A food contact food strainer was stored in a handsink. COS, food strainer removed]

Approved Source

9. Food obtained from approved source.

Y N O A C R
..

10. Food received at proper temperature.

..

11. Food in good condition, safe and unadulterated.

..

12. Required records available: shellstock tags, parasite destruction.

..

Protection from Contamination

13. Food separated and protected.

Y N O A C R
.. p p p

This item has Notes. See Footnote 1 at end of questionnaire.

Fail Notes | 3-302.11(A)(1)(b) *P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD.*
[Raw beef was touching ready to eat soy bean curd in the walk in cooler. COS, raw beef removed.]

14. Food-contact surfaces: cleaned and sanitized.

p

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

..

Potentially Hazardous Food Time/Temperature

16. Proper cooking time and temperatures.

Y N O A C R
..

17. Proper reheating procedures for hot holding.

..

18. Proper cooling time and temperatures.

..

19. Proper hot holding temperatures.

..

20. Proper cold holding temperatures.

p

This item has Notes. See Footnote 2 at end of questionnaire.

21. Proper date marking and disposition.

..

22. Time as a public health control: procedures and record.

.. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| | | | | | | |
|---|---|---|---|---|---|---|
| Potentially Hazardous Food Time/Temperature | Y | N | O | A | C | R |
|---|---|---|---|---|---|---|

| | |
|------------|---|
| Fail Notes | <p>3-501.19(A)(1)(a) <i>Pf - Time as a Public Health Control (Written procedure-TPHC) If time without temperature control is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for sale or service, written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify methods of compliance with Food Code Time as a Public Health Control procedures.</i> <i>[PIC did not have a written procedure for sushi rice that was made at 10:30 AM. PIC provided a log when the rice was cooked.]</i></p> <p>3-501.19(B)(2) <i>Pf - Time as a PHC - 4 hours (marked with time) If time without temperature control is used as the public health control up to a maximum of 4 hours, the FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control.</i> <i>[The prepared sushi rice is not marked with the time when it was made. PIC stated the rice was made at 10:30 AM. COS, rice marked with the time it was made.]</i></p> |
|------------|---|

| | | | | | | |
|-------------------|---|---|---|---|---|---|
| Consumer Advisory | Y | N | O | A | C | R |
|-------------------|---|---|---|---|---|---|

23. Consumer advisory provided for raw or undercooked foods.

.. .. .

| | | | | | | |
|--------------------------------|---|---|---|---|---|---|
| Highly Susceptible Populations | Y | N | O | A | C | R |
|--------------------------------|---|---|---|---|---|---|

24. Pasteurized foods used; prohibited foods not offered.

.. .. .

| | | | | | | |
|----------|---|---|---|---|---|---|
| Chemical | Y | N | O | A | C | R |
|----------|---|---|---|---|---|---|

25. Food additives: approved and properly used.

.. .. .

26. Toxic substances properly identified, stored and used.

.. p .. . p ..

| | |
|------------|---|
| Fail Notes | <p>7-201.11(B) <i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES.</i> <i>[A bottle of hand lotion was stored above a prep table. COS, chemical removed.]</i></p> |
|------------|---|

| | | | | | | |
|--------------------------------------|---|---|---|---|---|---|
| Conformance with Approved Procedures | Y | N | O | A | C | R |
|--------------------------------------|---|---|---|---|---|---|

27. Compliance with variance, specialized process and HACCP plan.

.. .. .

| |
|-----------------------|
| GOOD RETAIL PRACTICES |
|-----------------------|

| | | | | | | |
|---------------------|---|---|---|---|---|---|
| Safe Food and Water | Y | N | O | A | C | R |
|---------------------|---|---|---|---|---|---|

28. Pasteurized eggs used where required.

.. .. .

29. Water and ice from approved source.

.. .. .

30. Variance obtained for specialized processing methods.

.. .. .

| | | | | | | |
|--------------------------|---|---|---|---|---|---|
| Food Temperature Control | Y | N | O | A | C | R |
|--------------------------|---|---|---|---|---|---|

31. Proper cooling methods used; adequate equipment for temperature control.

p

32. Plant food properly cooked for hot holding.

.. .. .

33. Approved thawing methods used.

.. .. .

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Food Temperature Control | Y | N | O | A | C | R |
|--------------------------|---|---|---|---|---|---|
|--------------------------|---|---|---|---|---|---|

34. Thermometers provided and accurate.

..

| Food Identification | Y | N | O | A | C | R |
|---------------------|---|---|---|---|---|---|
|---------------------|---|---|---|---|---|---|

35. Food properly labeled; original container.

..

| Prevention of Food Contamination | Y | N | O | A | C | R |
|----------------------------------|---|---|---|---|---|---|
|----------------------------------|---|---|---|---|---|---|

36. Insects, rodents and animals not present.

p

37. Contamination prevented during food preparation, storage and display.

..

38. Personal cleanliness.

..

39. Wiping cloths: properly used and stored.

..

40. Washing fruits and vegetables.

..

| Proper Use of Utensils | Y | N | O | A | C | R |
|------------------------|---|---|---|---|---|---|
|------------------------|---|---|---|---|---|---|

41. In-use utensils: properly stored.

..

42. Utensils, equipment and linens: properly stored, dried and handled.

..

43. Single-use and single-service articles: properly used.

..

44. Gloves used properly.

..

| Utensils, Equipment and Vending | Y | N | O | A | C | R |
|---------------------------------|---|---|---|---|---|---|
|---------------------------------|---|---|---|---|---|---|

45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
P and Pf items

p

This item has Notes. See Footnote 3 at end of questionnaire.

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Core items

..

46. Warewashing facilities: installed, maintained, and used; test strips.

..

47. Non-food contact surfaces clean.

..

| Physical Facilities | Y | N | O | A | C | R |
|---------------------|---|---|---|---|---|---|
|---------------------|---|---|---|---|---|---|

48. Hot and cold water available; adequate pressure.

..

49. Plumbing installed; proper backflow devices.

..

50. Sewage and waste water properly disposed.

..

51. Toilet facilities: properly constructed, supplied and cleaned.

..

52. Garbage and refuse properly disposed; facilities maintained.

..

53. Physical facilities installed, maintained and clean.

.. p

Fail Notes | 6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.*
[Old mouse droppings were in a cabinet on the south wall of the dining area.]

54. Adequate ventilation and lighting; designated areas used.

..

| Administrative/Other | Y | N | O | A | C | R |
|----------------------|---|---|---|---|---|---|
|----------------------|---|---|---|---|---|---|

55. Other violations

..

EDUCATIONAL MATERIALS

The following educational materials were provided ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Raw chicken and raw calamari were thawing in running water in the same sink. PIC stated the calamari in the sink with the raw chicken was not the same calamari that is used for raw fish sushi making. PIC stated the calamari that was in the sink was for frying. PIC stated the raw chicken thawing was for employees only.

Footnote 2

Notes:

Sushi reach in cooler raw fish 41 (ambient air 36).

Footnote 3

Notes:

Raw chicken was stored in non-food grade (thank you) bags. PIC stated the chicken was for employee.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 2/19/2015
Business: SAKURA

Business ID: 105456FE

7474 NEIMAN
SHAWNEE, KS 66203

Inspection: 31002297
Store ID:
Phone: 9139626361
Inspector: KDA31
Reason: 02 Follow-up

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|-------------------------|
| 02/19/15 | 12:55 PM | 02:10 PM | 1:15 | 0:03 | 1:18 | 0 | inspection |
| 02/19/15 | 02:10 PM | 02:25 PM | 0:15 | 0:15 | 0:30 | 0 | Travel time to domicile |
| Total: | | | 1:30 | 0:18 | 1:48 | 0 | |

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled _____

Inspection Report Number 31002297

Inspection Report Date 02/19/15

Establishment Name SAKURA

Physical Address 7474 NEIMAN City SHAWNEE

Zip 66203

Additional Notes
and Instructions

The follow up will be determined by the district office.